

Sunbeam

MultiProcessor™ Compact Food Processor

Instruction Booklet
LC5000

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM FOOD PROCESSOR.

- Always use extreme care when handling processing blades and cutting discs. These are extremely sharp and may cause injury if handled incorrectly. Always store processing blades and cutting discs in their respective covers or processing containers.
- Unplug from power outlet before cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Always fit the safety cover before using the food processor.
- Do not put hot liquids into the food processor bowl. Cool to room temperature before processing.
- Avoid contacting moving parts at all times.
- Place the processor bowl onto the base of the processor before fitting any attachments.
- All blades and attachments should be removed with care before cleaning.
- Do not over fill the processor.
- Always remove the blade before emptying the processor bowl of its contents.
- When mixing a heavy load, ie. a '1.5kg dough' do not operate food processor for more than 38 seconds at a time. This does not apply for any of the recipes detailed in this booklet.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Food Processor

Processing bowl cover

The processing bowl cover activates the automatic safety system. The MultiProcessor™ Compact will not operate unless the cover is correctly positioned on the processing bowl and locked into place.

Processing bowl

The processing bowl capacity 2 Litres for liquids and 1.75 kilograms for solids. The bowl locks into place on the motor base and is designed to encourage even, efficient processing.

1000W motor

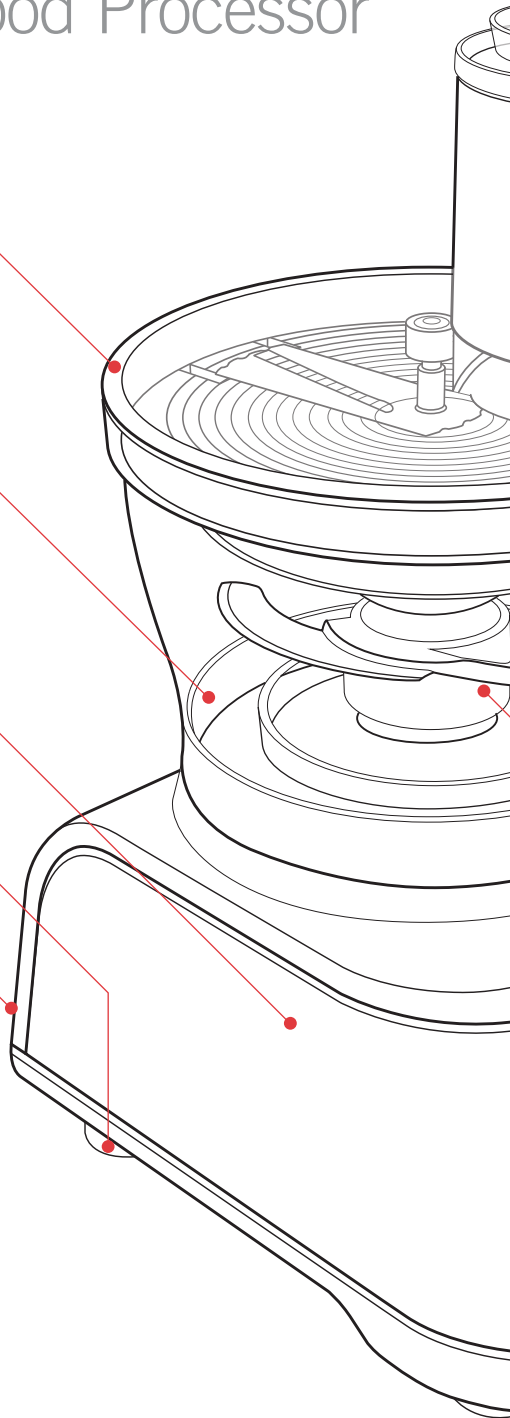
The base houses a powerful 1000W motor, to provide great processing results every time.

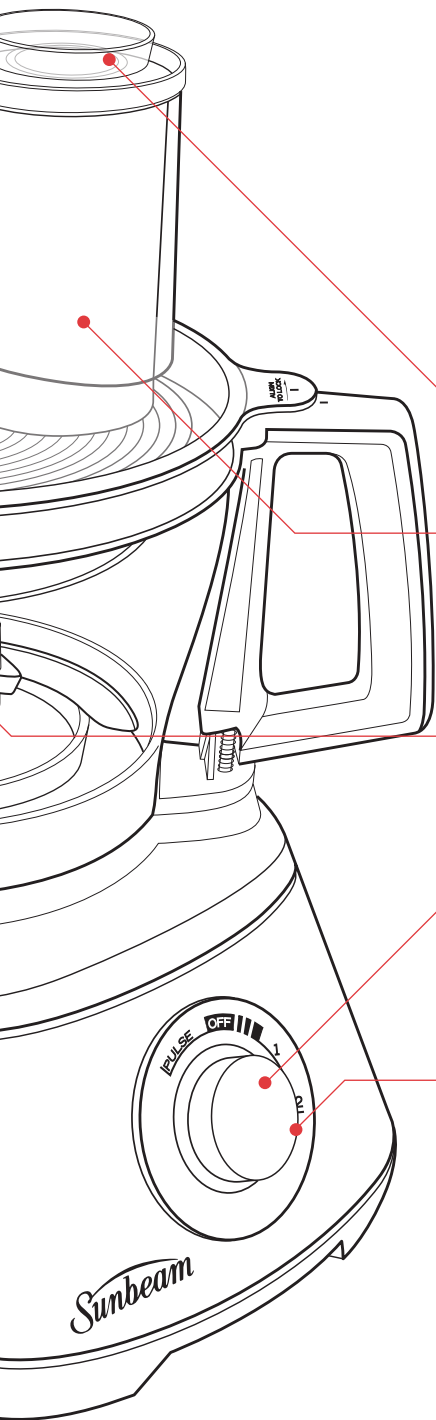
Non-slip feet

Non-slip feet keep the food processor secure on the bench top during use.

Cord storage facility

Convenient storage of the cord is on the backside of the motor base.





Two food pushers

The two food pushers guide food down evenly into the feed tube and can also be used to close the chute while processing to prevent food from escaping through the feed tube.

Small food pusher

The small food pusher is ideal for thin or narrow foods.

Feed tube

The feed tube is used to guide ingredients down into the selected blades and allows you to add ingredients during other processing tasks.

Spindle

The spindle drives all the food processing attachments. The spindle must be in place to operate the food processor.

Pulse button

The pulse button provides short bursts of power and allows ingredients to be chopped whilst maintaining the integrity of the food.

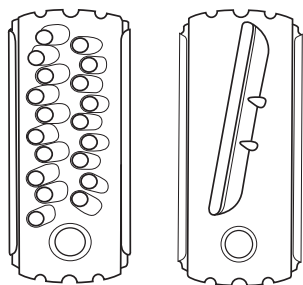
Two speed control

The large speed dial with two speeds, makes it easy to select your desired setting.

Attachments for your MultiProcessor™ Compact

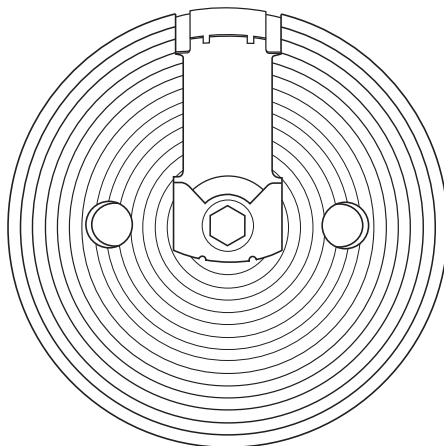
Slicing blades

The slicing and shredding stainless steel blades are inserted into the disc holder for use. The slicing blade is ideal for slicing a variety of fruits and vegetables. The shredding blade is ideal for a variety of fruits and vegetables, along with chocolate, ginger and garlic.



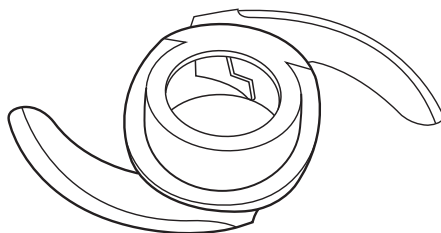
Blade holding disc

The blade holding disc houses the various processing attachments – slicing and shredding.



Processing blade

The stainless steel processing blade is contoured to fit the shape of the processing bowl to provide the most efficient chopping and/or mixing action.



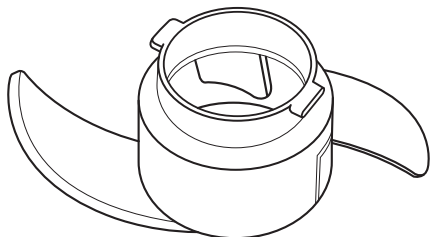
Please ensure that the processing blade protective cover is placed on the processing blade when not in use.

The processing blade can be used to chop raw meats to mince, chocolate to crumbs and nuts to paste.

Attachments for your Sunbeam MultiProcessor continued

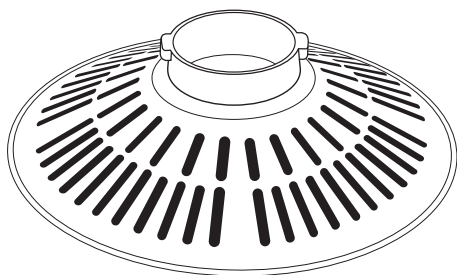
Dough blade

The dough blade is contoured for fast, efficient processing. It is ideal for mixing doughs, heavy cake mixes and batters.



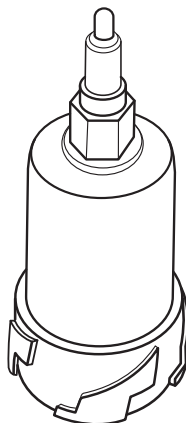
Whisk

The whisk attachment is ideal for whisking egg whites, creams and light batters.



Spindle

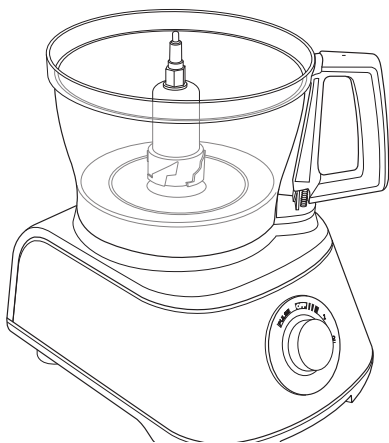
The spindle drives all the food processing attachments. The spindle must be in place to operate the food processor.



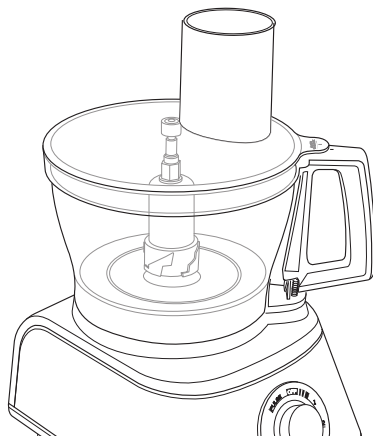
Using your Sunbeam MultiProcessor™ Compact

Before using your MultiProcessor™ Compact

- Wash the processing bowl, cover and all attachments in warm water using a mild detergent. Dry each part thoroughly before use.
- Before you assemble the food processor, ensure that the power cord is unplugged.
- Place the motor base facing you on a dry, level surface.
- Position the processing bowl on the motor base, with the processing cover off, over the drive shaft. The handle of the bowl needs to be facing you. Turn the processing bowl counter-clockwise to lock into position.



- Insert the spindle into the food processor bowl by placing the shaft in the centre of the bowl. Rotate until the spindle falls into place.
- Refer to page 9 for instructions on how to insert attachments and tools
- Place the processing bowl cover onto the processing bowl, by aligning the icon ALIGN TO LOCK marked on the handle, with the icon (include arrow down) on the bowl cover. Rotate the lid to lock.



Important: If the processing bowl and cover are not correctly assembled, the MultiProcessor™ Compact will not operate.

Using your MultiProcessor™ Compact

- Plug the power cord into a 230-240V AC power outlet and turn power 'ON'.
- Using the control dial, select the desired processing speed.

The pulse function remains as long as the Pulse button is pressed down.

The two speeds on the speed dial, will provide continuous processing until the control dial is returned to the 'OFF' position. Further ingredients can also be added whilst processing by pouring through the feed tube once the food pusher has been removed. After you have completed processing, turn the control dial to the 'OFF' position.

Note: For maximum control when using your food processor, load the feed tube before turning on your food processor. Always use the food pusher for more evenly processed foods and never use your fingers.

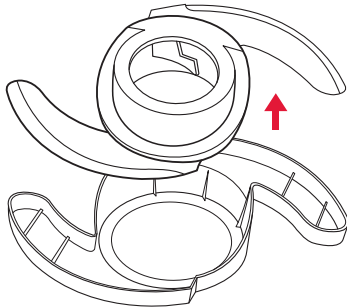
Important: When mixing a heavy load i.e 1.5kg dough, do not operate the food processor for more than 38 secs at a time.

Fitting & Using the tools on your MultiProcessor™ Compact

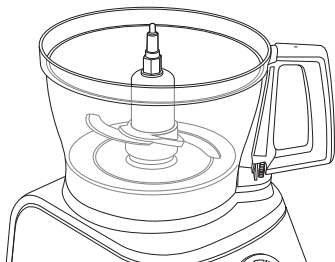
Note: All attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.

Processing blade

1. Fit the processing bowl and spindle as detailed on page 8.
2. Remove the protective cover from the stainless steel processing blade.



3. Fit the processing blade over the spindle and press firmly into place.



Warning: Use extreme caution as blades are sharp. Always handle the chopping blade by its central plastic section.

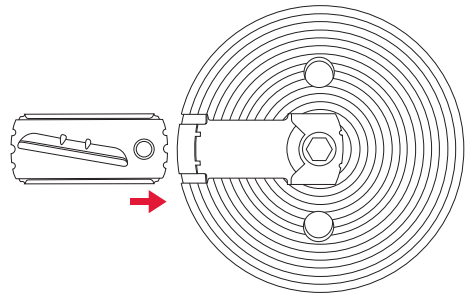
4. Place food into processing bowl.
5. Fit the processing bowl cover to the processing bowl. Refer to page 8 and place the food pusher into the feed tube.
6. Process ingredients as required.

Stainless Steel slicing blades

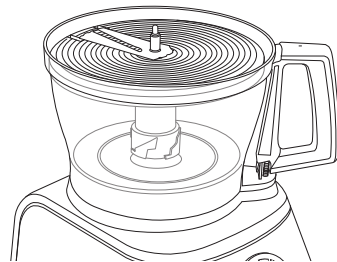
1. Carefully select the desired disc to be used (slicing or shredding).

Warning: Use extreme caution as blades are sharp.

2. Slide the blade with sharp side facing up, into the side grooves of the disc holder. Continue to push the disc into place until it covers the 2 small black tabs in the centre of the disc holder.



3. Hold the disc by sliding your thumb and index fingers into the holes of the disc holder. Place the assembled disc holder onto the spindle.

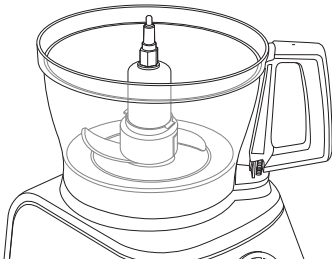


4. Place food into processing bowl.
5. Fit the processing bowl cover to the processing bowl. Refer to page 8 and place the food pusher into the feed tube.
6. Process ingredients as required.

Using your Sunbeam MultiProcessor™ Compact continued

Dough blade

1. Place the dough blade over the centre of the spindle.
2. Place food into processing bowl.
3. Fit the processing bowl cover to the processing bowl. Refer to page 8 and place the food pusher into the feed tube.
4. Process ingredients as required.



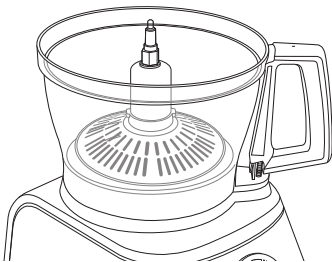
Note: For added safety we recommend that you always leave the food pusher in place whilst operating the processor.

Note: The food processor will not operate without the processing bowl and processing cover positioned correctly and locked into position.

Warning: Use extreme caution as the blades are sharp.

Whisk

1. Place the whisk over the centre of the spindle.
2. Place food into processing bowl.
3. Fit the processing bowl cover to the processing bowl. Refer to page 8 and place the food pusher into the feed tube.
4. Process ingredients as required.



Storing your Sunbeam MultiProcessor™ Compact

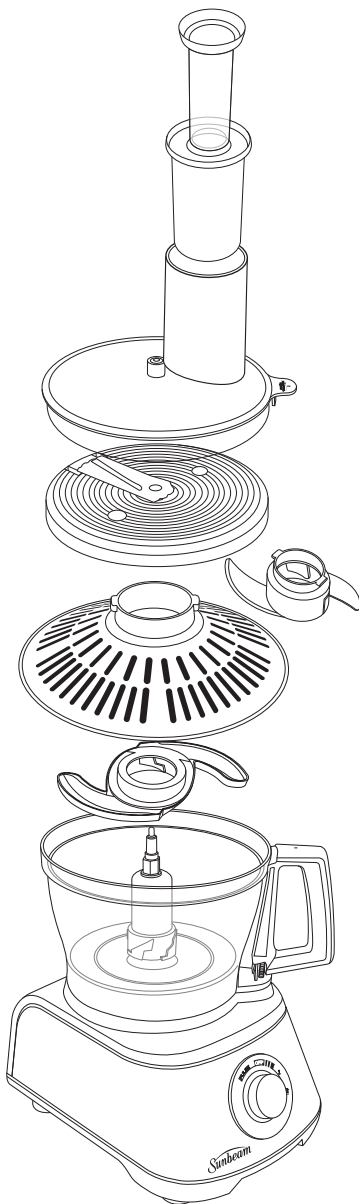
Store the MultiProcessor™ Compact on your benchtop or within a kitchen cupboard.

The motor base should be stored on a clean flat surface with the processing bowl in position. All of the attachments can be stored within the processing bowl.

Place the processing blade (with protective cover) in position over the spindle then place in the sliding blades, the whisk and dough blade. Place the disk holder on top of the spindle and lock into place the processing cover.

The two food pushers can be positioned in the feed tube.

The power cord can be stored within the cord storage at the back of the motor base.



Handy hints for using the MultiProcessor™ Compact

Chopping

For the best, most consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before you begin processing, the finished results will be more uniform.

More consistent processing results are achieved if the processing bowl is not overloaded.

Mincing

Pre-cut meat into cubes approximately 2cm square.

Vegetables

When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.

Mixing

The quantities that can be processed within the processing bowl will vary with the density of the mixture.

Adding ingredients

When various recipes require dry ingredients such as flour, add them directly into the processing bowl before processing. There is no need to sift ingredients when using your MultiProcessor™ Compact. Liquid ingredients may be added while the processor is operating by pouring through the feed tube in the processor cover.

Note: When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the bowl sides with a spatula.

Using the Feed Tube

The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube.

Slicing, shredding and grating

Cut all ingredients to a size that fits comfortably into the feed tube. Pack the feed tube and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. The more firmly you push, the thicker the slices or shreds. Do not use excessive force or you may damage the food processor.

Note: Never use fingers to push food down the feed tube. Always use the food pusher.

For best results when slicing

The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade.

For best results when shredding and grating

Remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled before processing. Harder foods such as parmesan or Romano cheese should be at room temperature before processing.

Note: When grating parmesan cheese do not apply a lot of pressure to the food pusher.

Disassembly








When processing is completed, remove the cover from the processing bowl first and then remove the processing bowl with the processing blade still in place.

To remove the processing bowl firstly unlock the processing bowl cover by rotating it in a clockwise direction until the cover is unlocked.




Note: Always wait for the processing blade to stop moving completely before removing the bowl cover.

Warning: Use extreme caution, as blades are sharp. Always handle the chopping blade by its central plastic section.

A guide to your MultiProcessor™ Compact

Processing Task	Attachment	Food Product	Max. Qty.	Speed setting	Notes
Chopping		Vegetables – onions	800g	1	Ensure onions are peeled
		Fruits (fresh or dried)	800g	1	Pick fruit and vegetables that are fresh and firm
		A selection of fresh herbs	1 bunch	2	Wash herbs and dry thoroughly
		Nuts - i.e. whole peanuts/cashews/almonds	500g	2	Break into pieces before processing
		Chocolate – whole or buds	400g	2	
Mincing		Chicken fillets, fish fillets (boned), red meat & bacon rashers	500g	2	Trim excess fat off meat and ensure all bones are removed
Crumbing		Biscuits, bread and crackers	125g	1	Break large biscuits into smaller pieces before processing. Process in batches
Pureeing		Cooked vegetables	2 cups	1	May need to add water during processing
		Cooked fruits	up to 1.75L	1	
Mixing		Cake mixtures, batters, dips and flavoured butters	800ml	1	Start on speed 1 to combine ingredients, then slowly increase the speed for thorough mixing
Emulsifying		Mayonnaise, oil based dressings	1ltr	PULSE or 1	Keep processing while adding oil
Kneading		Bread, pasta, pizza doughs, shortcrust and scones	1.5kg	1	Start on speed 1 to combine ingredients, then use speed 5 for mixing

A guide to your MultiProcessor™ Compact continued

Processing Task	Attachment	Food Product	Max. Qty.	Speed setting	Notes
Slicing (thick & thin)		Vegetables (cucumber, zucchini carrot, capsicum)	800g	1	Trim all vegetables and wash before processing
		<i>Use speed 1 for soft fruit and vegetables</i>			
		Fruits (apples tomatoes, limes)	800g	1	Pick fruits and vegetables that are the same size & thickness
<i>Use speed 2 for hard fruit and vegetables.</i>					
Shredding (coarse & fine)		Chocolate (use block)	500g	1	Break block of chocolate into 2 or 3 pieces to fit into the feed tube, one piece at a time
		Fruits – i.e. apple	1kg	1	
		Vegetables – i.e. carrot	1kg	1	
Whisking		egg whites, cream and light batters	1kg	2	Be careful not to over beat egg whites

Care and cleaning

When you have finished processing, unplug your MultiProcessor™ Compact from the power outlet.

Wash all accessories, attachments and all surfaces that have come into contact with food in hot soapy water except for the motor body. Clean the motor body by wiping with a damp cloth.

Warning: Care must be taken when handling the metal blades as these items are extremely sharp.

Note: Always unplug the MultiProcessor™ Compact before cleaning.

Dishwasher use

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning.

We recommend washing all parts of the MultiProcessor™ Compact in hot soapy water except for the motor body.

Recipes - Bread/Dough

Pizza Dough

- 1/3 cup warm milk
- 2 teaspoons yeast
- 1 teaspoon caster sugar
- 2 cups plain flour
- 2 teaspoons salt
- 1 egg
- 60g butter, melted

1. In a small bowl combine milk, yeast and sugar. Allow to stand in a warm place until mixture begins to foam.
2. Using the processing bowl fitted with universal 's' blade process flour, salt, egg and butter.
3. Add yeast mixture to the bowl and pulse until a fine crumb has formed.
4. Place dough onto a floured surface and knead gently until smooth.
5. Place dough into a greased bowl and cover. Place in a warm area until doubled in size, about 30-40 minutes.
6. Turn dough out of bowl and cut in half. Roll into two 26cm circles.

Short Crust Pastry

- 125g butter, room temperature
- 2 cups plain flour
- 1 tablespoon iced water
- 1 egg

1. Using the processing bowl fitted with the universal 's' blade process all ingredients until a fine crumb.
 2. Knead pastry until smooth then shape into a disk. Wrap pastry in plastic wrap and refrigerate for 30 minutes before use.
- TIP: Depending on temperature, flour and humidity you may need to add a bit more water to the mixture.

Bread/Dough continued

Sweet Short Crust Pastry

125g butter, room temperature
2 cups plain flour
½ cup icing sugar
1 tablespoon iced water
2 egg yolks

1. Using the processing bowl fitted with the universal 's' blade process butter, flour, icing sugar, water and egg yolks until a fine crumb.
2. Knead pastry until smooth then shape into a disk. Wrap pastry in plastic wrap and refrigerate for 30 minutes before use.

TIP: Depending on temperature, flour and humidity you may need to add a bit more water to the mixture.

Olive and Rosemary Focaccia Bread

Makes: 1 loaf

1 cup lukewarm water
2 teaspoons yeast
1 teaspoon caster sugar
4 cups plain flour
2 teaspoons salt
⅔ cup olive oil
½ cup kalamata olives, pitted
2 tablespoons fresh rosemary leaves
1 tablespoon sea salt
Salt and freshly ground black pepper, to taste

1. In a small bowl combine water, yeast and sugar. Allow to stand in a warm place until mixture begins to foam.
2. Using the bowl fitted with the universal 's' blade process flour and salt. Add yeast mixture with half of the oil into the bowl. Pulse until just combined.
3. Place dough into a greased bowl and cover. Place in warm area until doubled in size about 30-40 minutes.
4. Preheat oven to 180°C. Lightly grease 2 baking trays.
5. Roll each portion of dough on a lightly floured surface until about 1cm thick. Place on prepared baking trays.
6. Place in a warm area until doubled in size about 30-40 minutes.
7. Using your knuckles make small indents into the dough. Scatter oil, olives, rosemary and salt over the dough. Bake for 30 minutes or until golden.

Sauces/Dips

Aioli

Makes: approximately 1 ½ cups

3 cloves garlic, crushed

1 egg

1 egg yolk

1 tablespoon Dijon mustard

1 tablespoon lemon juice

⅔ cup olive oil

Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process garlic, egg, yolk, mustard and juice until smooth.
2. Continue to process while slowly adding oil through chute. Season to taste with salt and pepper.
3. Store in a clean, covered container in refrigerator for up to one week.

Hummus

Makes: 3 cups

2 400g cans chickpeas, drained, rinsed

1 clove garlic, crushed

⅓ cup olive oil

1 tablespoon lemon juice

1 tablespoon tahini

¼ cup water

Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process all ingredients, except water, until a smooth paste. Continue to process while slowly adding water through chute. Season to taste with salt and pepper.
 2. Store in a clean, covered container in the refrigerator for up to one week.
- TIP: Add a teaspoon of your favourite ground spice for a twist.

Dips/Sauces continued

Thousand Island Dressing

This is a great salad dressing or dipping sauce for vegetable sticks.

Makes: 2 ½ cups

- ½ red capsicum, seeds removed
- ½ red onion
- ¼ cup fresh flat-leaf parsley
- 1 cup mayonnaise
- ½ cup tomato sauce
- ¼ cup lemon juice
- ¼ cup sweet pickle relish
- ½ teaspoon ground cayenne
- Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process capsicum, onion and parsley until finely chopped.
2. Add remaining ingredients and pulse until well combined. Season to taste with salt and pepper.
3. Store in a clean, covered container in refrigerator for up to one week.

Spiced White Bean Dip

Makes: 1 ½ cups

- 400g can cannellini beans, drained, rinsed
- 1 clove garlic, crushed
- ¼ cup olive oil
- 2 tablespoons lemon juice
- 1 teaspoon ground cumin
- ¼ teaspoon ground paprika
- Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process all ingredients until smooth. Season to taste with salt and pepper.
2. Store in a clean, covered container in refrigerator for up to one week.

Dips/Sauces continued

Sundried Tomato Dip

Makes: 1 ½ cups

100g parmesan cheese
2 cloves garlic
2 cups sundried tomato, drained, rinsed
½ cup fresh basil
½ cup olive oil
¼ cup fresh flat-leaf parsley
Salt and freshly ground black pepper, to taste

1. Using the bowl fitted with the grating blade grate parmesan cheese.
2. Using the universal 's' blade process all remaining ingredients until smooth. Season to taste with salt and pepper.
3. Store in a clean, covered container in the refrigerator for up to one month.

Spicy Capsicum and Cashew Nut Dip

Makes: 2 cups

450g jar roasted capsicums, drained, rinsed
100g parmesan cheese
2 long red chillis
1 clove garlic
2 cups roasted cashew nuts
¼ cup olive oil
1 tablespoon lemon juice
Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process all ingredients until smooth. Season to taste with salt and pepper.
2. Store in a clean, covered container in the refrigerator for up to one week.

Dips/Sauces continued

Baked Cob Loaf Dip

Serves: 8-10

100g cheddar cheese
100g parmesan cheese
500g baby spinach
3 long green onions
2 cloves garlic
250g cream cheese, room temperature
1 cup sour cream
1 tablespoon lemon zest
1 loaf cob bread, hollowed out
Salt and freshly ground black pepper, to taste
Fresh vegetables, to serve

1. Preheat oven to 180C.
2. Using the processing bowl fitted with the grating blade grate cheddar and parmesan cheese. Set aside.
3. Using the universal 's' blade process spinach, green onions and garlic until a chunky paste. Add remaining ingredients and process until well combined. Season to taste with salt and black pepper.
4. Pour dip into the cob hollowed out loaf. Bake for 15-20 minutes or until the bread is crisp and the dip is hot and bubbling. Serve with fresh vegetables.

Slow Roasted Tomato Sauce

Makes: 6 cups

3 cloves garlic
2 onions
½ cup olive oil
2kg Roma tomatoes, cored, halved
⅓ cup fresh basil
¼ cup water
1 tablespoon caster sugar
1 tablespoon balsamic vinegar
Salt and freshly ground black pepper, to taste

1. Preheat oven to 180C. Line two baking trays with baking paper.
 2. Using the universal 's' blade process garlic, onion and oil until a smooth paste.
 3. Place tomatoes on baking trays and drizzle over oil mixture. Bake for 1 hour or until tender and tomatoes are beginning to colour. Allow to cool.
 4. Using the universal 's' blade process all ingredients until a smooth paste. Season to taste with salt and pepper.
 5. Store in a clean, covered container in the refrigerator for up to one week.
- TIP: This sauce freezes well and can be reheated for a quick meal on the go- Just add 500g beef mince and simmer until cooked.

Mains

Chorizo and Basil Pizza with Basil Pesto

Makes: 2 pizzas

2 chorizo sausages, sliced
1 basic pizza dough, rolled into 2 26cm circles
1 cup pizza sauce
2 chorizo sausages, sliced
1 ½ cups pizza cheese
1 bunch fresh basil
1 clove garlic
¼ cup olive oil
¼ cup roasted pine nuts
Salt and freshly ground black pepper, to taste
Fresh basil leaves, to serve

1. Preheat oven to 200C. Line two baking trays with baking paper. Place pizza bases on prepared trays.
2. Spread tomato sauce over pizza bases. Top with chorizo and pizza cheese.
3. Bake for 15-20 minutes or until the bases are cooked and cheese has melted.
4. Meanwhile place all remaining ingredients in the bowl and pulse until a chunky paste. Season to taste with salt and pepper.
5. Dollop pesto over the cooked pizzas and top with fresh basil leaves.

Asian Fish Cakes

Makes: 6 patties

500g ling fillets, chopped
2 long green onions
1 egg
1 long red chilli, seeds removed
¼ cup fresh coriander
1 tablespoon fish sauce
1 tablespoon lime juice
1 tablespoon Thai red curry paste
1 teaspoon lime zest
1 cup plain flour
Salt and freshly ground black pepper, to taste
Vegetable oil, for frying

1. Using the universal 's' blade pulse all ingredients ,except flour, until chunky. Season to taste with salt and pepper.
2. Form the mixture into ¼ cup sized patties and coat in flour.
3. Heat 1cm of oil in a large frypan over medium heat. In batches cook the fish cakes for 2-3 minutes on each side or until golden and cooked. Serve hot.

Mains continued

Turkish Lamb Burgers

Makes: approximately 8 patties

4 long green onions
2 slices white bread
2 cloves garlic
200g feta cheese
½ cup fresh flat-leaf parsley
½ cup fresh mint
2 teaspoons ground coriander
2 teaspoons ground cumin
1kg lamb mince
Salt and freshly ground black pepper, to taste
Vegetable oil, for cooking

1. Using the universal 's' blade pulse long green onions, bread and garlic until chunky. Add feta, parsley, mint, coriander and cumin. Continue to pulse until incorporated.
2. Combine lamb and bread mixture. Season to taste with salt and pepper. Form lamb mixture into ½ cup patties and refrigerate for 15 minutes before use.
3. Preheat a large frypan or barbeque to medium. Brush cooking surface with oil and cook lamb patties for 3-4 minutes on each side or until cooked. Serve in pita pockets with lettuce, yoghurt and red onion.

Winter Coleslaw

Makes: 4-6

2 carrots, peeled
1 fennel bulb, trimmed
1 red onion
½ small red cabbage, quartered
½ cup greek yoghurt
¼ cup olive oil
¼ cup fresh flat-leaf parsley
2 tablespoons fresh dill
2 tablespoons lemon juice
1 tablespoon seeded mustard
1 teaspoon caster sugar
Salt and freshly ground black pepper, to taste

1. Using the processing bowl fitted with the grating blade grate carrots. Set aside.
2. Using the slicing blade slice fennel, onion and cabbage. Set aside.
3. Using the universal 's' blade add all remaining ingredients and process until well combined.
4. Pour dressing over vegetables and stir to combine. Season to taste with salt and pepper. Serve.

Mains continued

Chicken Nuggets

These nuggets can be also be used as chicken patties for burgers.

Makes: approximately 20 nuggets

100g parmesan cheese
1 kg chicken thigh fillets
½ cup buttermilk
5 eggs
2 tablespoons lemon juice
2 tablespoons soy sauce
Salt and freshly ground black pepper, to taste
3 cups panko breadcrumbs
1 cup plain flour
Vegetable oil, for cooking

1. Using the processing bowl fitted with the grating blade grate parmesan cheese.
2. Using the universal 's' blade process parmesan, chicken, buttermilk, one egg, lemon juice and soy sauce until a smooth paste. Season to taste with salt and pepper.
3. Form chicken mixture into ¼ cup sized balls. Flatten slightly with palm of hand. Refrigerate for 30 minutes.
4. Dip chicken in flour, remaining eggs and panto breadcrumbs.
5. Heat oil in a fry pan over medium heat. Cook chicken in batches for 4-5 minutes on each side or until done. Serve hot.

Tuscan Meatballs

Serves: approximately 25

2 slices white bread
2 cloves garlic
1 onion
½ cup fresh basil
2 tablespoons lemon rind
500g lean beef mince
1 egg
¼ cup tomato paste
Salt and freshly ground black pepper, to taste
Vegetable oil, for frying

1. Using the universal 's' blade process bread, garlic, onion, basil and lemon rind until a fine crumb
 2. In a large bowl combine remaining ingredients with breadcrumb mixture. Season to taste with salt and pepper.
 3. Form beef mixture into tablespoon sized balls.
 4. Heat oil in a large frypan over medium heat. Cook meatballs for 5-6 minutes or until golden brown and cooked. Serve hot.
- TIP: Stir meatballs through our Slow Roasted Tomato Sauce and serve over pasta.

Soups

Mexican Style Tomato Soup

Makes: 10 cups

1 tablespoon olive oil
2 onions
2 cloves garlic
2 teaspoons ground cumin
1 teaspoon ground chilli
3 400g cans chopped tomatoes
2 cups vegetable stock
2 400g cans red kidney beans, rinsed,
drained
1 tablespoon balsamic vinegar
1 teaspoon brown sugar
Salt and freshly ground black pepper, to taste
Sour cream and tortillas, to serve

1. Using the universal 's' blade process oil, onion and garlic.
2. Place onion mixture in a large saucepan over medium heat. Cook onion mixture until tender. Add spices and cook until fragrant. Add tomatoes and stock. Bring to a simmer and cook, stirring for 20 minutes. Allow to cool.
3. Add kidney beans to cooled soup. Using the universal 's' blade process soup. Add remaining ingredients. Season to taste with salt and pepper.
4. Reheat. Serve with sour cream and tortillas.

Mushroom and Thyme Soup

Makes: 9-10 cups

2 onions
2 cloves garlic
1kg button mushrooms
200g oyster mushrooms
100g shitake mushrooms
20g butter, melted
1 tablespoon olive oil
4 cups vegetable stock
½ cup sour cream
1 tablespoon fresh thyme leaves
Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process onions and garlic. Set aside. Process mushrooms until roughly chopped.
2. Heat butter and oil in a medium saucepan over medium heat. Add onion and mushroom mixture cooking until tender about 15-20 minutes.
3. Add stock. Bring to a simmer and cook for 15 – 20 minutes. Allow to cool.
4. Using the universal 's' blade process soup in batches until smooth. Season to taste with salt and pepper.
5. Reheat. Finish soup with sour cream and thyme. Serve.

Soups continued

Gazpacho with Herb Crumb Topping

Makes: 8 cups

270g jar char-grilled capsicum, drained

3 cups tomato juice

1 clove garlic

1 Lebanese cucumber

½ small red onion

¼ cup fresh coriander leaves

1 teaspoon balsamic vinegar

1 teaspoon Tabasco sauce

Topping:

2 slices white bread, quartered

1 clove garlic

½ small red onion

2 tablespoons olive oil

1 tablespoon fresh coriander

Salt and freshly ground black pepper, to taste

1. Preheat oven to 180C. Grease and line a baking tray with baking paper.
2. Using the universal 's' blade process all soup ingredients until smooth. Season to taste with salt and pepper. Cover and refrigerate for 2 hours or until chilled.
3. Using the universal 's' blade pulse bread, garlic, onion and oil to a fine crumb. Place on prepared tray and bake for 5 minutes or until golden. Allow to cool before stirring through coriander.
4. Serve chilled gazpacho with herb crumb.

Bacon and Corn Chowder

Makes: 8 cups

2 celery stalks

2 onions, quartered

1 red capsicum, seeds removed

150g bacon, rind removed

2 tablespoons olive oil

500g frozen corn kernels, defrosted

2 cups milk

1 cup vegetable stock

100g cheddar cheese

Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process celery, onion, capsicum and bacon until a fine paste.
2. Heat oil in a medium saucepan over medium heat. Add onion mixture cooking until tender about 10-15 minutes.
3. Stir through corn, milk and stock. Bring to a simmer and cook for 10-15 minutes or until corn is tender. Allow to cool.
4. Using the universal 's' blade process soup in batches until smooth. Season to taste with salt and pepper.
5. Using the processing bowl fitted with the grating blade grate cheddar cheese.
6. Reheat soup. Stir through cheese. Serve.

Desserts

Banana Cake

Serves: 8-10

180g butter, room temperature
1 ½ cups brown sugar
2 eggs
2 ¼ cups self raising flour
1 ½ cups mashed banana
½ cup buttermilk
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 teaspoon white vinegar
½ teaspoon ground nutmeg
½ teaspoon salt

1. Preheat oven to 180°C. Grease and line a 23cm cake pan with baking paper.
2. Using the universal 's' blade process butter and sugar until combined. Continue to process while adding eggs down the chute.
3. Add remaining ingredients and pulse until just combined.
4. Pour batter into prepared pan. Bake for 40 minutes or until cooked when tested with a skewer.
5. Allow to cool on wire rack. Serve

Sour Cream Apple Pancakes

Makes: approximately 8 pancakes

3 granny smith apples, peeled, core removed
1 tablespoon lemon juice
1 cup self-raising flour
¼ cup caster sugar
1 teaspoon baking powder
½ teaspoon salt
¾ cup milk
½ cup sour cream
1 egg, lightly beaten
Butter, for cooking

1. Using the processing bowl fitted with the grating blade grate apples. Toss in lemon juice. Set aside.
2. Using the universal 's' blade process flour, sugar, baking powder and salt until combined.
3. Add milk, sour cream and egg. Pulse until just combined. Gently stir through apple.
4. Heat butter in a large pan over medium heat. Add ¼ cup of batter to pan and cook for 2 minutes on each side or until golden. Serve hot.

Desserts continued

Carrot Cake

Serves: 8-10

- 6 medium carrots, peeled
- 1 ¼ cups caster sugar
- ¾ cup plain yoghurt
- ¾ cup vegetable oil
- ¾ cup walnuts
- ¼ cup brown sugar
- 3 eggs
- 2 ½ cups plain flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon ground allspice
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon salt

1. Preheat oven to 180C. Grease and line a 23cm spring form pan with baking paper.
2. Using the bowl fitted with the grating blade grate carrots. Set aside.
3. Using the universal 's' blade process sugars, yoghurt, oil, walnuts and eggs until combined.
4. Add remaining ingredients and pulse until just combined.
5. Pour batter into prepared pan. Bake for 1 hour or until cooked when tested with a skewer.
6. Allow to cool on wire rack. Serve.

Ultimate Chocolate Chunk Cookies

Makes: approximately 25 cookies

- 150g butter, room temperature
- ½ cup brown sugar
- ¼ cup caster sugar
- 1 teaspoon vanilla extract
- 1 egg
- 150g dark chocolate, melted
- 1 cup plain flour
- ½ cup cocoa powder
- 1 teaspoon baking soda
- ½ cup dark chocolate chips
- ½ cup white chocolate chips

1. Preheat oven to 180C. Grease and line two baking trays with baking paper.
2. Using the universal 's' blade process butter, sugars and vanilla until creamed. Scrape down the sides of the bowl if necessary. Add egg and process until smooth.
3. Add chocolate, flour, cocoa and baking soda. Process until just combined. Add chocolate chips and pulse to combine.
4. Roll mixture into tablespoon sized balls. Place on prepared trays and gently press down. Bake for 8-10 minutes or until cooked.
5. Allow to cool on wire rack. Serve.

Desserts continued

Oat and White Chocolate Cookies

Makes: approximately 30 cookies

200g white chocolate
2 ½ cups rolled oats
250g butter, room temperature
1 cup brown sugar
1 cup caster sugar
1 teaspoon vanilla extract
2 eggs
2 ½ cups plain flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt

1. Preheat oven to 180C. Grease and line two baking trays with baking paper.
2. Using the universal 's' blade process white chocolate and oats until a fine powder. Set aside.
3. Using the universal 's' blade process butter, sugars and vanilla until creamed. Scrape down the sides of the bowl if necessary.
4. Add eggs once at a time, making sure to mix well between each addition.
5. Add remaining ingredients and pulse until just combined.
6. Roll mixture into tablespoon sized balls. Place on prepared trays and gently press down. Bake for 8-10 minutes or until cooked.
7. Allow to cool on wire rack. Serve.

White Chocolate and Raspberry Cheesecake

Serves: 8-10

200g digestive biscuits
80g butter, melted
500g cream cheese, room temperature
180g white chocolate, melted
1 cup thickened cream
2/3 cup icing sugar
2 teaspoons powdered gelatine
¼ cup boiling water
1 cup frozen raspberries

1. Grease and line a 23cm spring form pan.
 2. Using universal's' blade process biscuits and butter until a fine crumb. Press into the base of prepared pan.
 3. Using universal's' blade process cream cheese, chocolate, cream and icing sugar until well combined.
 4. Add gelatine to hot water stirring to combine. Add to the cream cheese mixture and process until combined.
 5. Pour into the prepared pan and dot the top of the cheesecake with the frozen raspberries, pushing some down into the mixture. Refrigerate for 3 hours or until set.
 6. Remove cheesecake from pan once chilled. Serve.
- TIP: Any frozen berries can be used.

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